THE BIRD
GRILL

FESTIVE IGLOO AFTERNOON TEA

Tregothnan
Earl grey, English breakfast, Manuka Honey, Chamomile, Peppermint, Japanese sencha

Coffee
Espresso, Americano, Latte, Cappuccino, Flat White, Mocha

SAVOURY

Turkey with cranberry & sage mayo
Pigs in blankets with honey mustard
Brie & pickled red cabbage (v)
Heritage carrot, ricotta & chestnut (v)

SWEET TREATS

White chocolate & cranberry délice
Chocolate Bûche de Noël
Spiced gingerbread cake
with clementine
Peppermint choux bun

SCONES

Scones
Plain scone
Fruit scone
Clotted cream & cranberry jam

55 per person including a glass of Taittinger Champagne

(v) denotes vegetarian, (v+) denotes can be made vegan (gfa) denotes can be made gluten-free, (dfa) denotes can be made dairy-free. All our food is prepared in a kitchen where nuts, gluten and other food allergens are present. Our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know before ordering. Full allergen information is available; please ask a manager for details.
Please note there is a discretionary service charge of 12.5% for any incidentals on